



Winery: Domaine Michel Guignier

Vigneron: Michel Guignier

Varietal: Gamay

Region: Vauxrenard, Beaujolais, France

Vinification/ Maturation/ Vineyard/ Winemaking Info:

Michel uses Bistere to plough between the rows encouraging the roots to go deep into the earth seeking water - where they find minerality
all biodynamic - no chemical sprays in the vineyards
absolutely no additions in the winemaking process

Notes:

Moulin à Vent wines are known for their structure and their minerality and nervy energy derived from the decayed granitic soils.

Michel's Moulin à Vent does not disappoint - delighting you with perfumed aromas, then following through with velvety texture, deep color and incredible lightness combined with a long, satisfying, lingering finish. It is a beautiful combination of perfume, energy, length and complexity.

Despite the lack of sulphur, this wine will cellar nicely for up to ten years or can be drunk right now!

about Michel Guignier and Vauxrenard

Surrounded by the the forests around the village of Vauxrenard, the vineyards of Michel Guignier reflect his passion for biodiversity & soil quality. Unique in Beaujolais, it is this forest and the careful management of the land that promotes the biodiversity that is so essential for the health of the grapes at Domaine Michel Guignier.

The elevation here ensures slower growth as it is 500 metres above sea level.

The Charolais cows as well as Michel's horse, Bistere, graze in the pastures and vineyards. They eat the grasses that grow under the vines and between the rows, providing both a natural lawnmower as well as rich, natural fertilizer.

Of course, Michel practices organic and biodynamic viticulture (he is certified by Agriculture Biologique and Demeter) and makes his wines without any additions. No industrial yeast, no added enzymes, no acidification, no filtering, no fining, no sugar, no new oak and no added sulphites.

Michel Guignier is a master in the vineyard producing perfect, biodynamic fruit then having the courage in the winemaking to allow the fruit to ferment and mature with little intervention and absolutely no additions including sulphur.